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● Winter A La Carte ●

Bottomless Brunch



Unlimited Pizza or 3 Cicchetti
plates of your choice & free
flowing prosecco, wine or
bottled beer.

Every Saturday | 12pm - 3pm

£29.95

Hire Our Space



Hosting a birthday or event?
Private space, fully serviced
bar & dining.

Locally Sourced



We source our products
locally where possible in
order to minimise our
carbon footprint and support
small local businesses.

pane + olive
{breads + olives}

HOUSE MARINATED GORDAL OLIVES (VE)	5
GARLIC BREAD (VE)	6
GARLIC BREAD with cheese (V)	7
GARLIC BREAD with tomato (VE)	7
ROSEMARY & SEA SALT FOCACCIA (VE)	6
FOCACCIA CAPRINO (V)	8
Goats cheese, ripe fresh pear, olive oil & fresh basil on hand stretched stone baked bread, acacia honey	

10% discretionary service charge
for parties of 6 or above

antipasti + cicchetti
{starters + small plates}

	single	share	
ANTIPASTO I L C O R T I L E	12	20	BRUSCHETTA (VE) 8
Selection of Italian cheeses & charcuterie, seasonal accompaniments			Garlic sauteed field mushrooms on toasted ciabatta
COZZE		12	INSALATA DI MOZZARELLA (V)(GF) 10
Fresh Shetland mussels			Buffalo Mozzarella from Campania D.O.P., vine ripened tomato, avocado, red onions & fresh basil
ALLA CREMA			COCKTAIL DI GAMBERI 12
shallots, garlic, white wine cream lemon, parsley & herb pangrarattato, toasted bread			Royal Greenland coldwater prawns, tangy cocktail sauce, shredded lettuce, ripe avocado & Pane Carasau croutes
OR			
ALL'ARRABBIATA			CALAMARI (GF) 11
Spicy tomato sauce, parsley & toasted bread			Crispy fried squid, smoked garlic mayo & lemon
BURRATA (GF)		11	COSTOLETTE (GF) 12.5
Fresh creamy cheese from Puglia, cured pork neck Coppa from Emilia-Romagna, ripe pear & roast tomato & fennel vinaigrette			Slow roasted pork ribs, house BBQ sauce
GAMBERONI		11	ARANCINI (VE)(N) 9
Chilli & garlic prawns, toasted bread & lemon			Crispy fried sundried tomato & basil rice balls, homemade tomato sauce, fresh basil pesto

Gluten free available.

pasta + risotto

	starter	main
FREGULA SARDA	10	20
Sardinian special, tiny pasta, fresh Scottish mussels, clams, king prawns, squid, chili & garlic, tomato, saffron & white wine broth		
TAGLIATELLE CON FUNGHI (V)	7.5	15
Long pasta, field & Porcini mushroom cream, aged parmesan		
LINGUINE GAMBERETTI	10	20
Long pasta, king prawns, marsh samphire grass, chilli & garlic, touch of tomato,white wine & parsley		
GNOCCHETTI	8.5	17
Sardinian pasta, sausage, toasted fennel, spicy Calabrian ‘Nduja & tomato ragu		
ORECCHIETTE (N)(VE)	7.5	15
Puglian pasta, friaerelli, fresh broccoli, chilli & garlic, toasted pine nuts & herb pangrattato		
RISOTTO PORCINI & FUNGHI (VE)(GF)	7.5	15
Field mushrooms & Porcini risotto, vegan Parmesan & white truffle oil		
SPAGHETTI ALLA CARBONARA	8	16
Long pasta, crispy pancetta, creamy egg & Parmesan, black pepper		
FUSILLI POLLO	8	16
Short pasta, chicken, broccoli, cream, Parmesan		
LASAGNA BOLOGNESE		16
Beef & pork ragu, cheese sauce & Parmesan		

pizza

Our dough is made in – house using our own blend of Italian flours and proved slowly for light & crisp texture.

MARGHERITA (V)	
Classic tomato & Fior di latte mozzarella & fresh basil	11
with Buffalo Mozzarella from Campania D.O.P (V)	13
TOSCANA	16
Field mushrooms, aged Parma ham & Parmesan shavings, tomato & Fior de latte mozzarella, white truffle oil	
VEGETARIANA (VE)	16
Red onions, field mushrooms, roast peppers, olives & spring onions, tomato & vegan mozzarella, aged balsamic	
CARNIVORA	18
Italian sausage, smoked pancetta, beef brisket, spicy Calabrian salami, tomato & fior di latte mozzarella	
DIAVOLA	16
Calabrian ‘Nduja, spicy salami, tomato & Fior di latte mozzarella	
CALZONE NAPOLETANO	16
Salami Napoli, fresh basil, tomato & Fior di latte mozzarella	
CHILLI BEEF	16
Slow cooked beef brisket, jalapenos, Italian smoked mozzarella, fresh chilli, tomato & spring onions	
POLLO & FUNGHI	16
Chargrilled chicken, field mushrooms, fresh rosemary, tomato & Fior di latte mozzarella	

carne, pesce + insalate
{meat. fish, and salad}

MERLUZZO (GF)		24
Pan roasted North Atlantic cod fillet, charred tenderstem broccoli, Parmentier potatoes, toasted fennel, red chilli, garlic & lemon Salmoriglio dressing		
ANATRA (GF)		26
Honey roasted breast of duck, fondant potatoes, buttered Cavolo Nero, spiced orange sauce		
CERVO (GF)		28
Pan fried local sustainable venison haunch steak, sauteed field mushrooms, potato Bolangere, reduced Valpolicella wine sauce		
BRANZINO (GF)		23
Pan fried sea bass fillets, ‘Nduja spiced Parmentier potatoes, cavolo nero & roasted cherry tomatoes, shallot & caper Salsa Verde dressing		
AGNELLO (GF)		25
Roasted rump of English lamb, potato Bolangere, sundried tomato, rosemary & red wine sauce		
POLLO CESARE	starter	main
Chargrilled chicken Caesar salad	8.5	17
BISTECCA (GF)		24
10 oz English rump steak		
8 oz Black Angus ribeye steak		28
Served with dressed rocket, fries and a choice of garlic butter, green peppercorn or porcini sauce		
POLLO ALLA CACCIATORA (GF)		19
Roast chicken fillet, creamy mash, smoked pancetta, rosemary, tomato & red wine sauce		
I L C O R T I L E BURGER		16
Homemade 6oz burger, smoked Italian cheese, house slaw, fries & ‘Nduja ketchup		

contorni
{sides}

PARMESAN & TRUFFLE FRIES	6.5
FRESH BROCCOLI chilli + garlic	4.95
SEASONED FRIES	4.95
COURGETTE FRITTI	4.95
ROCKET & PARMESAN SALAD	4.95
MIXED SALAD	4.95

• domenica •
{Sunday Roast}

18
Sunday's
only

BEEF BRISKET
Cooked low & slow, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy
CHICKEN
Pan roasted chicken breast fillet, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy
LAMB
Slow cooked shoulder of lamb, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy
CAULIFLOWER CHEESE £2
ALL EXTRAS £2

If you have any food allergies, intolerances or specific dietary requirements, please let us know – we are happy to help where we can. Be advised that our food is prepared in an environment that handles allergens.

n=contains nuts | v=vegetarian | ve=vegan |
voa=vegan option available gf=gluten free